



Fee Paid: \$ _____
Date: _____

Mobile Food Unit/Pushcart Application

A **commissary approval form** (attached) must be submitted to Lee County Environmental Health and approved by this Department along with the application. Incomplete applications will be returned to the applicant and will delay processing.

The North Carolina Rules Governing the Sanitation of Food Service Establishments (15A NCAC 18A .2600) require plans be submitted for approval to Lee County Environmental Health when applying for a mobile food unit or pushcart permit.

Applicant Name: _____ Email address _____
Home Address: _____
City: _____ North Carolina Zip Code: _____
Home Phone: () _____ Cell/Work Phone: () _____

Application for (choose one):

_____ **Pushcart** –maneuvered by one person. Only hot dogs can be prepared and served on this unit. Pre-packaged items such as pre-wrapped sandwiches from approved sources, canned drinks and bagged chips may be sold.

_____ **Mobile Food Unit** –vehicle-mounted food service establishment designed to be readily moved. It is a self-contained restaurant on wheels that is fully enclosed with floors, walls, and ceilings. Mechanical refrigeration is required for cold storage of opened and potentially hazardous foods.

Name of Proposed Unit: _____

Submittal checklist:

All documents below **must be submitted** to Lee County Environmental Health for review when applying for a mobile food unit or pushcart permit.

_____ **Application fee of \$180.00**

_____ Completed Application for a Mobile Food Unit or Pushcart Operational Permit

_____ Plans of the unit drawn to scale (1/4" = 1 foot) For example 1 inch = 4 feet.

Including: equipment locations, a plan (top down) view, operator's view from inside the unit, and a side view plumbing schematic (plumbing lines, hot water heater, potable water tank, water pump, sewer vent, wastewater holding tank, etc). A plumbing schematic is not required for a pushcart.

_____ Manufacturer's specification sheets for all proposed food service equipment

_____ Signed and dated menu (including all food, drinks and condiments)

Any menu modification must be approved by this office or the permit may be suspended until approved.

STATEMENT: I hereby certify that the information provided within this application is accurate and I fully understand that any deviation or variance from this application without prior written permission from Lee County Environmental Health will prevent issuance of a permit for the unit. I understand that this application will be returned to me if incomplete and will delay processing. I also understand that multiple inspections of the unit may be required and that if the unit is not in compliance with Rules Governing the Sanitation of Food Service Establishments 15A NCAC 18A .2600, an operational permit will not be issued. Approval of these plans and specifications by Lee County Environmental Health does not indicate compliance with any other code, law, or regulation that may be required (i.e., federal, state, or local).

Signature: _____ Date: _____
(Owner/Operator or Designee)

Describe construction materials:

For Pushcart Only:

Pushcart Body: _____

Describe protected storage location for pushcart when not in use: _____

For Mobile Food Unit Only:

Floors: _____

Walls: _____

Ceilings: _____

Countertops: _____

Light Shields: _____

List all food service equipment and attach manufacturer's data sheets:

1. Cooking equipment (fryers, grills, etc):

- _____
- _____
- _____

2. Cooling equipment (refrigerators, freezers, etc):

- _____
- _____
- _____

3. Hot Holding equipment (steam tables, hot lamps, etc):

- _____
- _____

4. Utility sink (*for mobile food unit only*):

- Size of vat (Length x Width x Depth) _____
- Size of drainboards _____

5. Handsink (*for mobile food unit only*):

- Size of vat (Length x Width x Depth) _____

Describe wastewater and potable water holding equipment: *(for mobile food units only)*

1. Size (Length x Width x Depth), capacity (gallons), and construction material of permanently mounted wastewater holding tank: _____
2. Size (Length x Width x Depth), capacity (gallons), and construction material of potable water holding tank: _____
3. Type of sewer vent:
 ___ Vents to exterior (vent protected from rain/vermin)
 ___ Vents to interior by an air admittance valve (commonly known as a “studor” vent)
4. Attach manufacturer’s specification sheet for water pump
5. Attach manufacturer’s specification sheet for hot water heater (will contain storage capacity, btu input(gas) / kw input(elec))

Proposed operational locations, dates, and times:

Attach plans of unit drawn to scale (see item I)

**Attach copy of menu (including all food, drinks, and condiments)
(see item I)**



Lee County Environmental Health

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Phone 919-718-4641 - Fax 919-718-4636

Promoting better health and a safe environment for all Lee County residents

COMMISSARY APPROVAL FORM

Title 15A NCAC (North Carolina Administrative Code) 18A .2600 "Sanitation of Restaurants and Other Foodhandling Establishments" specifies in Section .2670 that:

(a) A permit shall be issued by the regulatory authority that inspects the commissary from which a pushcart or mobile food unit is to operate, if the regulatory authority determines that the pushcart or mobile food unit complies with the rules of this Section. The permit shall be maintained on the pushcart or mobile food unit and made available to the regulatory authority upon request.

Title 15A NCAC 18A .2670 "General Requirements for Pushcarts and Mobile Food Units" further states:

(d) Pushcarts or mobile food units shall operate in conjunction with a permitted commissary and shall report at least daily to the commissary for supplies, cleaning, and servicing. Facilities, in compliance with this Section, shall be provided at the commissary for storage of all supplies. The pushcart shall also be stored in an area that protects it from dirt, debris, vermin, and other contamination. Water faucets used to supply water for pushcarts or mobile food units shall be protected to prevent contact with chemicals, splash, and other sources of contamination. Solid waste storage and liquid waste disposal facilities must also be provided on the commissary premises. _____

I _____, the _____ of
(Name) (Title)
_____ located at _____
(Establishment Name) (Address of Establishment)
_____ have read the regulations
(Establishment Address Continued)
listed above and hereby authorize _____
(Name of PC/MFU Operator)
doing business as _____
(Business Name)

To operate a pushcart/mobile food unit in conjunction with my facility. I understand the applicable regulations require the unit report daily to my restaurant for supplies, cleaning, and servicing, including replenishing of any on-board water supply and disposal of all solid and liquid wastes. I agree to allow all supplies for the unit to be stored on my premises and understand that the Lee County Health Department does not permit supplies for such facilities to be stored in any private residence. I understand that any sanitation deficiencies resulting at my restaurant, even if directly or indirectly related to the operation of the pushcart/mobile food unit, will be reflected in the sanitation grade of my restaurant. This agreement shall remain in effect as long as I am the restaurant owner/operator, unless rescinded by notifying the pushcart/mobile food unit owner and the Environmental Health Division of the Lee County Health Department in writing. I agree to notify both parties in writing should this approval be rescinded.

Signature: _____
(Restaurant Owner/Operator)

Signature: _____
(Pushcart/Mobile Food Unit Operator)